



MODERN CUISINE

Modern Dishes are prepared using cooking techniques, equipment and ingredients based on the science of very contemporary cooking around the world.

Crystal Cruises is proud to present these special selections created by:

Executive Chef — Werner Brenner

Executive Pastry Chef — Harald Neufang

APPETIZER

White Sturgeon Caviar* on Onion Brûlée

12-Hour Boneless Baby Back Ribs, Carrot & Pear

SOUP

Turnip, Lemon-Thyme Espuma & Morels 

MAIN COURSES

Alaskan Rockfish Fillet,* Potato Gnocchi, Baby Zucchini, Parmesan-Chive Cream & Truffle Snow

Seared Quail,* Corn Bread, Asparagus, Poached Quail Egg & Hollandaise

DESSERT

Pear Williams Sherbet

"Lutece" Grand Marnier Souffle with Sauce Negresco

"Blond Chocolate Trifle" White Chocolate Panna Cotta, White Chocolate Chibust,
Mini Marshmallows & Vanilla Ice Cream

CHEESES

Please request to speak with our Cheese Sommeliers for tonight's Cheese Selection

WINE

For additional Connoisseur or All inclusive wine selections, please speak with your Sommelier.

Crystal Connoisseur Selections

White: Pierre-Yves Colin-Morey, Puligny-Montrachet, Premier Cru, "Les Champs Gains," Burgundy 2013 \$195

Red: Beringer, Merlot "Bancroft Ranch Vineyard," Howell Mountain, Napa Valley 2012 \$105

All Inclusive Wine Selections

White: Chardonnay, Beringer, Napa Valley, California 2014

Red: Pedroncelli, Zinfandel "Mother Clone," California 2013

*United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illnesses, especially if you have certain medical conditions.

 Indicates Vegetarian Selections and may include dairy products

Friday, September 2, 2016



DESSERT

Crystal Cruises is proud to present these special selections created by:
Executive Pastry Chef – Harald Neufang

SWEET FINALE

Pear Williams Sherbet

“Lutece” Grand Marnier Souffle with Sauce Negresco

“Blond Chocolate Trifle” White Chocolate Panna Cotta, White Chocolate Chibust,
Mini Marshmallows & Vanilla Ice Cream

Vanilla Crème Brûlée

Flourless Valrhona Chocolate Mousse

Ice Cream: Vanilla, Butter Pecan, Cherry Garcia, Strawberry

Freshly Frozen, Nonfat Yogurt: Peach

Low-Fat Soft-Serve Ice Cream: Chocolate

Homemade Cookies

Seasonal Fruits

TRADITIONAL DESSERT

Chocolate Turtle Cake à la Mode

In addition, we offer these sugar-free selections:

Strawberry Mille Feuille

Black Currant Flan (Dairy Free)

CHEESES

Please request to speak with our Cheese Sommeliers for tonight’s Cheese Selection




CRYSTAL CLASSICS

Classic Dishes are prepared using cooking techniques, equipment and ingredients on which the foundation of western cuisine was built.

APPETIZERS

Seared Sea Scallops,* Dried Apricot Couscous Salad & Passion Fruit Sauce

Roast Vegetable Terrine with Squash Emulsion & Arugula 

SOUP & SALAD

Chicken Consommé with Herb-Butter Quenelle

Assorted Lettuce Tossed in Balsamic Dressing with Roma Tomatoes, Buffalo Mozzarella, 
Red Onions, Fennel & Shaved Pecorino

Heart of Iceberg Lettuce, Roast Garlic Dressing, Avocado, Boiled Egg & Fried Onion Rings 

PASTA SPECIALITY


Black Ink Spaghetti "con Frutti di Mare" – White Wine, Tomato, Green Peppercorns,
Herbs & Assorted Seafood

MAIN COURSES

Broiled Alaskan King Crab Legs, Mushroom-Rice Pilaf, Asparagus & Lemon Hollandaise

Grilled Black Angus Rib Eye Steak,* Gratinated Potato,
Sautéed Green Beans with Bacon & Horseradish Hollandaise

Sautéed, Sliced Calf's Liver,* Caramelized Onions, Sage Mashed Potatoes,
Glazed Grapes & Brussels Sprouts

Slow-Roasted Tomatoes Stuffed with Vegetable & Grain Pilaf, Toasted Almonds & Curried Sauce 

TRADITIONAL MAIN FARE

Grilled Black Angus Filet Steak* or Grilled Chicken Breast

Mashed Potatoes, Sautéed Green Beans with Bacon, Sauce Béarnaise or Natural Gravy

SALAD ENTRÉE

Crab & Chicken Salad - Grilled Chicken Breast & Broiled King Crab Legs, Mixed Greens,
Sherry-Hazelnut Vinaigrette, Citrus Fruit, Radish, Baby Tomatoes & String Beans

SIDES

Steamed Rice, Baked Potato, Steamed Vegetables, Sautéed Green Beans

Upon request, dishes are available without sauce, and main courses can be served as half portions.
Vegetables are also available steamed, without butter or salt.